



SUNDAY MENU

A P E R I T I F S

Bloody Mary Aperol Spritz Negroni Campari Spritz	10.5
Hibiscus Champagne Cocktail Mimosa Kir Royale Classic Champagne Cocktail	12

T O S H A R E

Warm sourdough with salted butter	4
Nocellara olives	4

S T A R T E R S

Whipped goats cheese, Belgian endive, beetroot, blood orange, toasted walnuts (vg)	8.5
Short rib croquettes, pickled cabbage, gherkin ketchup	9
Soy cured salmon, cucumber, chilli, sesame, wasabi creme fraiche, pickled ginger	10
Imam Bayildi (baby aubergine filled with spiced tomato)	9
Chargrilled octopus, romesco sauce, dukkah, basil oil	15
Pigeon breast, Jerusalem artichoke, chanterelle mushroom, port jus	10

M A I N S

Battered haddock, mushy peas, tartare sauce, hand cut chips	17
Norwegian skrie cod, confit potato, pea puree, samphire, pancetta, pea shoots	21

R O A S T S

All our Sunday roasts are served with a Yorkshire pudding, roast potatoes, mashed swede, seasonal greens, rosemary roasted carrots & red wine gravy

Three-meat roast - roasted Norfolk chicken, 28-day aged sirloin and horseradish sauce, slow-cooked pork belly and apple sauce	24
Sweet potato and lentil wellington with spinach and cashew, vegetarian gravy (vg)	16
Roasted Norfolk chicken, pork stuffing	20
28-day aged sirloin, horseradish sauce	23
Slow-cooked pork belly, Bramley apple sauce	18

S I D E S

Cauliflower cheese (sharer for 2)	7
Roast potatoes	4.5
Yorkshire pudding	1
Buttered seasonal greens	4.5
Rosemary roasted carrots	4.5